

Menu

Stock Wheaten, Whipped Irish Butter	£3
Traditional Irish Crubeens, Green Sauce	£4
Courgette Fries, Lemon, Parmesan	£4
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Market Fish & Shellfish Soup, Ballyhornan Crab Toast, Garlic Aioli	£10 <i>gfa</i>
Chargrilled Squid, Romesco Sauce, Toasted Almonds, Chicory, Fennel Salad	£10 <i>gf</i>
Ballyhornan Scallops, Potato Gnocchi, Leeks, Trumpette Mushrooms, Red Wine Vinaigrette	£15
Game & Wild Mushroom Pithivier, Celeriac & Truffle Puree	£12
Lemon & Thyme Breaded Monkfish, Lobster Mayo, Pickled Vegetable Salad	£12
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Market Seafood Casserole, Tomato & Fennel, Grilled Sourdough	£24 <i>gfa</i>
Spiced Honey Roast Duck Breast, Glazed Organic Root Vegetables, Potato & Duck Leg Boulangere	£24 <i>gf</i>
Seasonal Local Game Special (Ask server)	£
Slow Cooked & Glazed Beef Cheek in Red Wine, Kale, Roast Onions, Buttered Mash	£22 <i>gf</i>
Whole Market Fish on the Bone, Roasted Fish Bone Sauce, Market Vegetables & Proper Chips (Price change daily ask server)	£ <i>gf</i>
Peter Hannan's Cote De Boeuf for Two, Proper Chips, Red Wine Roast Shallots, Black Pepper Sauce, Market Vegetables	£75 <i>gf</i>
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Spiced Plum & Almond Tart, Orange Crème Fraiche	£8
Baked White Chocolate & Lime Cheesecake, Coconut Ice Cream	£8
Armagh Apple & Blackberry Crumble, Vanilla Ice Cream	£8
Pavlova, Winter Fruit Compote, Vanilla Cream	£8 <i>gf</i>
Young Buck Blue Cheese, Fruit Soda, Armagh Cider Raisins	£8 <i>gfa</i>

Please advise your server if you have an allergy or any special dietary requirements. Please note that allergens are used on the premises in a shared workspace with shared equipment. Raw shellfish is served on the premises, please be aware this contains shell. Game dishes may contain Lead Shot pieces. Gf- Gluten Free. Gfa- Gluten Free Alternative Available. All dishes are prepared in the same kitchen as gluten-containing foods. Please note that a discretionary 10% service charge is added to all bills. The full amount is paid on to service staff.